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THE RITZ-CARLTON
BOSTON

CONTINENTAL BREAKFAST

Fresh Orange Juice	3.50
Fresh Grapefruit Juice	3.50
Fresh Fruit Cup	4.00
Fresh Pineapple	4.00
Melon in Season	4.50
Half Grapefruit	4.00

Selected Crisp Cereals

Bran Flakes	3.50	Special K	3.50
Raisin Bran	3.50	All-Bran	3.50
with Fruit or Yogurt 6.00			

Eggs

Two Eggs Scrambled	6.00
with Bacon or Sausage	10.25
Single Egg Scrambled	4.50
with Bacon or Sausage	7.50

Pastries and Toast

English Muffin	2.50	Toasted Bread	1.75
Blueberry, Corn or Bran Muffin			3.00
Danish	3.00	Brioche	3.00
Croissant	3.00	Crumpets	2.50

Beverages

Brewed Decaffeinated Coffee, Coffee, Milk, Tea	1.75
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Mass. Meals Tax 5%



THE RITZ-CARLTON
BOSTON

THE INTERNATIONAL CULTURAL FESTIVAL IRELAND

March 5 - March 11

Sample the customs, culture and cuisine of Ireland
as we host Executive Chefs from the Westbury Hotel, Dublin,
who will prepare an array of culinary delights for your enjoyment.

Cafe' Dinner

TABLE D'HOTE \$22.00

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Potato and Watercress Soup

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Coronet of Smoked Salmon Stuffed with Dublin Bay Prawns

or

Chicken Bunratty Castle

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Strawberry Shortcake

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Coffee

Monday, March 5, 1990



THE RITZ-CARLTON
BOSTON

THE INTERNATIONAL CULTURAL FESTIVAL FRANCE

March 12 - March 18

Enjoy the customs, culture and cuisine of France,
with Executive Chefs from Le Grand Hotel du Cap-Ferrat.

Cafe' Luncheon

TABLE D'HOTE \$17.50

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Tartare de Saumon et ses Oeufs au Herbes Fines
Salmon Tartare with Salmon Roe

or

Magret de Canard Fumé en Salade
Salad of Smoked Duck Breast

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Soupe au Pistou
Vegetable Soup with Basil

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Fricassée de Crevettes au Riz Sauvage
Shrimp Fricassee and Wild Rice

or

Blanc de Poulet Sauté au Basilic, Ratatouille Niçoise
Chicken Breast and Basil with Ratatouille

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Salade d'Agrumes au Grand Marnier
Citrus Salad with Grand Marnier

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Coffee

Thursday, March 15, 1990



THE RITZ-CARLTON
BOSTON

THE INTERNATIONAL CULTURAL FESTIVAL FRANCE

March 12 - March 18

Enjoy the customs, culture and cuisine of France,
with Executive Chefs from Le Grand Hotel du Cap-Ferrat.

Cafe' Dinner

TABLE D'HOTE \$22.00

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Carapaccio de Loup de Mer
Sea Bass Carpaccio

or

Salade Niçoise

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Crème de Tomate
Cream of Tomato Soup

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Daube de Lotte
Monk Fish Casserole

or

Picatta de Filet de Veau Berlugane
Veal Filet "Berlugane"

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Ile Flotante, Sauce Vanille
Floating Island with Vanilla Sauce

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Coffee

Tuesday, March 13, 1990



THE RITZ-CARLTON
BOSTON

Cafe' Luncheon

Aperitif

Ritz-Carlton Cocktail

Ritz Champagne with Fresh Raspberry Juice

\$12.00

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TABLE D'HOTE \$17.50

with Wine Selection \$27.50

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Carrot Soup with Ginger Essences

Hacienda, Chenin Blanc 1987

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New England Spring Field Salad with

Ritz-Carlton Vinaigrette

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Braised Halibut with Mussels and Saffron

Robert Mondavi, Chardonnay 1986

or

Medallions of Veal with Julienne of Basil and Linguini

Gattinara, Vallana 1981

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Floating Island with Raspberry Coulis

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Tuesday, April 24, 1990



THE RITZ-CARLTON
BOSTON

Cafe' Luncheon

The Ritz Bar Cocktail
Cognac, Cointreau, and
Fresh Orange Juice with
Ritz Champagne

\$9.50

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TABLE D'HOTE \$18.50
with Wine Selection \$27.50

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Scallop and Saffron Bisque
De Loach Fumé Blanc, 1986

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New England Spring Field Salad, Ritz-Carlton Vinaigrette

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Tournedo Maitre d'Hotel
Steltzner, Cabernet Sauvignon, 1985

or

Broiled Salmon, Basil Beurre Blanc
Riddoch, Chardonnay, 1986

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Pistachio Vacherin

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Tuesday, May 29, 1990



THE RITZ-CARLTON
BOSTON

Cafe' Dinner

The Ritz Bar Cocktail
Cognac, Cointreau, and
Fresh Orange Juice with
Ritz Champagne

\$9.50

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TABLE D'HOTE \$25.00
with Wine Suggestion \$35.00

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Cream of Broccoli
Hacienda, Chenin Blanc, 1987

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New England Spring Field Salad, Ritz-Carlton Vinaigrette

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Calve's Liver Schnitzel, Lemon Butter
Cotes de Beaune, Clos des Topes Bizot, 1983

OR

Grilled Scallops, Tarragon Sauce
Sakonnet Chardonnay, 1985

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Bavarian Cheese Cake

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Wednesday, May 30, 1990